



Chicago Concierge's Dine Around Program Presents



(312) 982-0050 ~ 41 E Chestnut St ~ \$125 per person all inclusive

Appetizers shared family style

Shrimp Cocktail

With zesty cocktail sauce

Prime Meatball

With house made steak sauce

Choice of

Lobster Bisque

Rich, velvety soup made from live Maine lobsters
and finished with a dollop of tangy horseradish goat cheese

Sonoma Greens Salad

With spicy pecans, goat cheese, apples, Kalamata olives and a honey vinaigrette

Choice of

Filet

A seven ounce seasoned filet of all natural beef broiled medium-rare to medium
served with a roasted head of garlic, Truluck's steak seasoning and parmesan mashed potatoes

Blackened Redfish Pontchartrain

Filet of redfish, lightly blackened and pan-seared. Smothered with crawfish tails,
shrimp, and spicy blue crab piquant Creole sauce. Served over rice pilaf

Salmon Béarnaise

Broiled filet of salmon topped with shrimp, crab meat
and rich béarnaise with parmesan mashed potatoes

Pan-Seared Scallops

Japanese Hokkaido scallops, parmesan mashed potatoes, lemon-garlic butter

Vegetarian entrée available upon request

All of the above are accompanied by Seasonal Vegetables

Choice of

Carrot Cake

Rich and moist with fresh carrots, crushed pineapple, cinnamon,
pecans and layers of sweet cream cheese icing

Chocolate Malt Cake

Fudgy chocolate cake with chocolate malt cream cheese icing

Beverages

Choice of bottled beer or House Red or White Wine

Iced tea available upon request

Ily coffee service included with dessert

